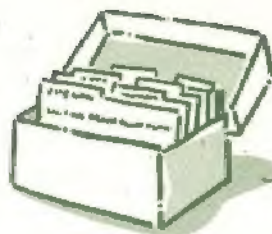


Try These Great Recipes!

Pepperoni Cheese Wheel



- | | |
|---|---|
| 1 8-oz. container soft-style cream cheese with chives and onion | 1 tbsp. milk |
| 1 1/4 cups shredded Muenster cheese (5 oz.) | 2 tsps. paprika |
| 1 3 1/2-oz. package sliced pepperoni, finely chopped | 1/2 tsp. ground red pepper |
| | Assorted crackers or melba toast rounds |

In a mixing bowl stir together cream cheese, Muenster cheese, chopped pepperoni and milk. Shape cheese mixture into a 4-inch ball. Flatten the ball into a wheel shape measuring 4 1/2 inches x 1 1/2 inches.

On waxed paper combine paprika and red pepper. Roll and pat cheese wheel in paprika mixture till well coated. Cover and refrigerate for 3 hours to 1 week. Use a sharp knife to score the top of the cheese wheel into diamonds. Serve with crackers.

Fruity Ham and Pasta Salad

- | | |
|---------------------------------------|--------------------------------------|
| 1 11-oz. can mandarin orange sections | 1/3 cup salad dressing or mayonnaise |
| 1 8 1/4-oz. can pineapple chunks | 1 tbsp. honey |
| 1 6 3/4-oz. can chunk-style ham | 2 tsps. vinegar |
| 1 cup corkscrew macaroni | 1/4 tsp. celery seed |
| | 2 cups torn salad greens |
| | 1 stalk celery, sliced |
| | 2 tsps. sunflower nuts |

Chill unopened cans of oranges, pineapple and ham in the freezer for 10 minutes. Meanwhile, cook macaroni according to package directions. Drain. Place macaroni into a bowl of ice water. Let stand for 5 minutes. Drain well.

For dressing, in a small bowl stir together salad dressing or mayonnaise, honey, vinegar and celery seed.

Drain orange sections, pineapple and ham. Flake ham into chunks.

In a large bowl toss together macaroni, orange sections, pineapple, ham, salad greens and celery. Pour dressing atop. Toss well to coat. Sprinkle with sunflower nuts. Makes 3 servings.

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The Sign of Comfort

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This information is provided to help you maintain your Dometic product. However, any servicing should be done by a professional.

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Refrigerating and Freezing Food on the Road



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RV Food Storage Made Simple

Most RVs have absorption refrigerators. They're a little smaller than your model at home. And, they operate a little differently because they're engineered to use as little energy as possible, whether it's 12-volt DC, 110-volt AC or LP gas. Even though the refrigerators are different, many of the "rules" you follow for storing and freezing food at home are the same when you're traveling.

Here's a quick list of the most important things to remember to keep your food fresh and safe in an RV refrigerator:

- 1 Cool the refrigerator before placing any food inside. A good way to do this is to turn the unit on the day before you're ready to pack.



- 2 Never put hot food or drinks into the refrigerator; cool them first.

- 3 When the unit is full, it takes longer for temperatures to lower. An overcrowded fridge will take longer to make ice, and a heavy load may cause defrosting. Don't overpack. It's better to buy food as you go than to throw out anything that may have spoiled or melted.

- 4 Arrange all food in the unit to allow for free air circulation. If you've stuffed the fridge, the unit will have to



work harder and will have higher cabinet temperatures.

- 5 Don't place large storage containers or paper items on the shelves. This blocks circulation and will reduce the efficiency of your unit.



- 6 To prevent frost buildup, which can reduce efficiency, wipe excess moisture off items being placed in the refrigerator freezer compartment.

- 7 It is important that you do not leave the unit's door open any longer than necessary. This will reduce frost formation and increase the efficiency of your refrigerator.



- 8 Keep all food and drink containers tightly covered. They'll be traveling, too.

- 9 For older refrigerator models without covered crispers, be sure to cover your vegetables and lettuce to retain their crispness.

- 10 If you're bringing along your favorite highly-flavored foods—like onions, garlic, certain cheeses, etc.—be sure to store them in covered dishes, plastic wrap or aluminum foil. This will prevent food odors in the unit and the RV.



Take care of your refrigerator while you're on the road to make sure it's operating at peak efficiency. It may even be a good time to try out that new recipe. Dometic also offers brochures on maintaining your RV refrigerator, awnings, heat pumps/air conditioners and facts about china RV toilets. For more information on these brochures, call our Communication Center at Dometic Corporation, (574) 294-2511.